



QUEENSWOOD

PRODUCT SPECIFICATION

This product shall comply with the requirements of the 1990 Food Safety Act, and other pertinent legislation to ensure the Legality, Safety and Quality of the product

PRODUCT:	Australian Sultanas																																										
PRODUCT CODE:	DF500																																										
DESCRIPTION:	The fruit shall be gravity separated, sieved for size and grading, destoned and passed through metal detectors and packed.																																										
COUNTRY OF ORIGIN:	Australia																																										
PACKAGING:	Polythene liner inside a cardboard carton																																										
STORAGE CONDITIONS:	Store in cool, dry, hygienic conditions																																										
PHYSICAL & CHEMICAL PARAMETERS:	<p>Metal Detection: 2.0mm Ferrous 3.0mm Non Ferrous 2.0mm Stainless Steel</p> <table> <thead> <tr> <th>Aflatoxin B¹:</th> <th><u>Target</u></th> <th><u>Limits</u></th> </tr> </thead> <tbody> <tr> <td>Total Aflatoxin:</td> <td><2 ppb</td> <td>2 ppb</td> </tr> <tr> <td>Ochratoxin A:</td> <td><4 ppb</td> <td>4 ppb</td> </tr> <tr> <td>Moisture:</td> <td><10 ppb</td> <td>10 ppb max</td> </tr> <tr> <td>Stalks >14mm (per 14kg):</td> <td><18.0% max</td> <td>18% max</td> </tr> <tr> <td>Total Stalks (per 14kg):</td> <td>Nil</td> <td>1 max</td> </tr> <tr> <td>Pieces of Fruit Material (per 14kg):</td> <td>Nil</td> <td>4 max</td> </tr> <tr> <td>Capstems (per 100g):</td> <td>Nil</td> <td>5 max</td> </tr> <tr> <td>Immature Berries (per 100g):</td> <td>Nil</td> <td>1.0% max</td> </tr> <tr> <td>Damaged Berries (per 100g):</td> <td>Nil</td> <td>1.0% max</td> </tr> <tr> <td>Berries that have mould (>12.5% of surface area of each berry per 100g):</td> <td>Nil</td> <td>1.0% max</td> </tr> <tr> <td>Berries that have leaf adhering (>12.5% of surface area of each berry per 100g):</td> <td>Nil</td> <td>1.0% max</td> </tr> <tr> <td>EVM:</td> <td>Nil</td> <td>Nil</td> </tr> <tr> <td>Infestation:</td> <td>Nil</td> <td>Nil</td> </tr> </tbody> </table>	Aflatoxin B¹:	<u>Target</u>	<u>Limits</u>	Total Aflatoxin:	<2 ppb	2 ppb	Ochratoxin A:	<4 ppb	4 ppb	Moisture:	<10 ppb	10 ppb max	Stalks >14mm (per 14kg):	<18.0% max	18% max	Total Stalks (per 14kg):	Nil	1 max	Pieces of Fruit Material (per 14kg):	Nil	4 max	Capstems (per 100g):	Nil	5 max	Immature Berries (per 100g):	Nil	1.0% max	Damaged Berries (per 100g):	Nil	1.0% max	Berries that have mould (>12.5% of surface area of each berry per 100g):	Nil	1.0% max	Berries that have leaf adhering (>12.5% of surface area of each berry per 100g):	Nil	1.0% max	EVM:	Nil	Nil	Infestation:	Nil	Nil
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MICROBIOLOGICAL ANALYSIS:	<p>TVC: <10,000 per g Coliforms: <10 per g Salmonella spp: Absent in 25g Yeast: <1000 per g Mould: <1000 per g E.Coli: Absent in 1g</p>																																										
NUTRITIONAL INFO:	<p>Typical Values per 100g</p> <p>Energy (kcal): 292 Energy (kJ): 1241 Protein: 2.7g Carbohydrates: 69.0g <i>Of which sugars:</i> 60.0g Fibre (AOAC method): 2.0g Fat: 0.4g <i>Of which saturates:</i> 0.1g Sodium: 36mg Source: Supplier</p>																																										

ORGANOLEPTIC PROPERTIES:	Appearance: Uniform and free from crystallisation Flavour/Aroma: Typical sweet taste of sultanas with no off taints or aromas Texture: Soft and free flowing Colour: Dark amber
INGREDIENTS:	Australian Sultanas, Vegetable Oil (GMO, nut and bean free)
SHELF LIFE:	12 months from production if stored in correct conditions
LAST UPDATED:	December 2007
REFERENCE NO:	C102

Product: Australian Sultanas DF500

Reference: C102

<u>Allergen</u>	<u>Contains Yes / No</u>	<u>Comments</u>
Cereal containing gluten	NO	
Crustaceans	NO	
Eggs	NO	
Fish	NO	
Peanuts	NO	
Soybeans	NO	
Milk or milk derivatives	NO	
Nuts / Nut Oil or Nut Derivatives	NO	
Celery	NO	
Mustard	NO	
Sesame Seeds	NO	
Sulphur Dioxide (SO ₂) and sulphites at >10mg/Kg or 10mg/L as expressed as SO ₂	NO	
Molluscs	NO	
Lupin	NO	

Supplier - Queenswood Natural Foods Ltd.

Date: 24 05 07